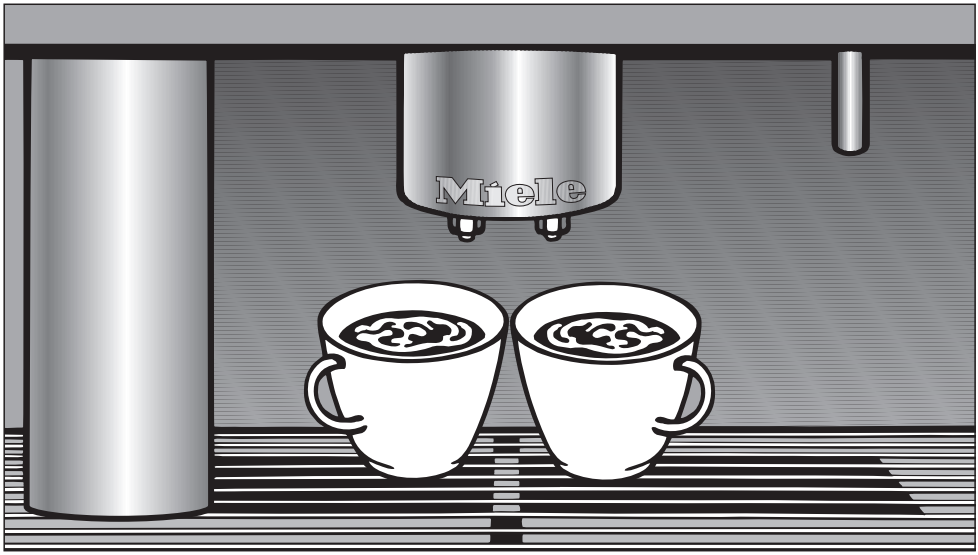
Operating and installation instructions



Built-in coffee machines
CVA 5060
CVA 5068

To avoid the risk of accidents or damage to the machine, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 611 170

Contents

Caring for the environment 5
Guide to the machine 6
Accessories supplied 8
Optional accessories 9
Warning and Safety instructions 10
Functions 14
Using the coffee machine - first steps 16
Controls 16
Display 16
Before using for the first time 16
Switching on 16
Switching off 17
Filling the water and coffee bean containers 18
Filling the water container 18
Filling the coffee bean container 19
Making drinks 20
Switching on 20
Pre-warming cups 20
Adjusting the height of the central spout 21
Preparing espresso and coffee from freshly ground beans 21
Double portion 22
Cancelling preparation 22
Making espresso and coffee using ready ground coffee 22
Adding ground coffee 22
To make a drink 23
To cancel preparation 23
Drinks with milk 23
Stainless steel milk flask 23
Cappuccino, latte macchiato, hot milk, milk froth 24
User profile drinks 25
After use 25
Setting the coffee grinder 26

Contents

Settings: customising your machine 27
Settings menu 27
Selecting a language 28
Setting the time of day 29
Setting the timer 30
Coffee jug (making several cups one after the other) 32
Setting the amount of coffee 32
Setting Pre-brewing 33
Setting the temperature 33
Setting Automatic rinsing 34
Setting the Steam system 34
Lighting: Setting the brightness 35
Lighting: Setting the switch-off time 35
Info (showing the number of drinks) 36
Safety (Activating the System lock) 36
To activate or deactivate the System lock 36
To override the System lock 37
Setting the water hardness 37
Setting the display 38
Setting the volume (keypad tone, buzzer) 38
Activating the plate warmer 39
Showroom programme 40
Resetting the factory default settings 40
Miele@home 41
Programming the amount: setting the portion sizes 42
Programming the amount of espresso, coffee, hot milk and milk froth via the OK sensor 42
Programming the proportions for cappuccino or latte macchiato via the OK sensor 43
Programming the amount for hot water via the Hot water sensor 44
Programming the amount via "Settings" 44
Setting up User profiles 45
Selecting a User profile 45
Creating a User profile 46
Changing a User profile 46
Deleting a User profile 47
Revert 47

Contents

Cleaning and care 48
Chart 48
Rinse the system 49
Milk pipework 50
Rinse milk pipework 50
Clean milk pipework 50
Stainless steel milk flask 51
Central spout 52
Water container 53
Waste container 53
Drip tray 54
Drip tray cover 54
Coffee bean container 55
Central spout connector 55
Interior and machine door 55
Brew unit 56
Degreasing the brew unit 57
Machine front 58
Descaling the machine 60
To run the descaling programme 61
Problem solving guide 62
After sales service 69
Electrical connection U.K., ZA, IRL 70
Installation 71
Building-in and combination options 71
Installation 72
Adjusting the door hinges 73

Disposal of the packing material

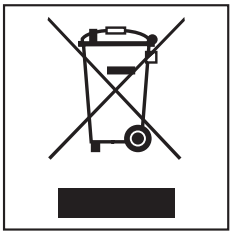
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Dispose of or recycle all packaging materials safely as soon as possible. Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old machine

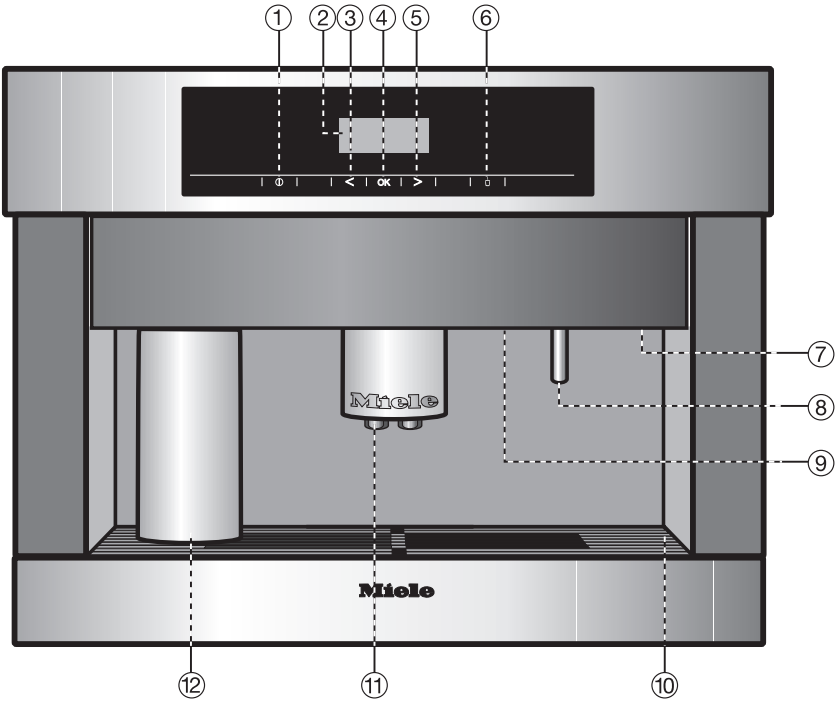
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.
It should be disconnected from the mains electricity supply by a competent person.

Guide to the machine

Exterior view



① On/Off sensor for switching the coffee machine on and off

② Display

③ Left arrow, for scrolling through the various programme options

④ OK sensor, for confirming the selection of a programme option and for saving a setting

⑤ Right arrow, for scrolling through the various programme options

⑥ Sensor for selecting hot water

⑦ Door grip

⑧ Hot water spout

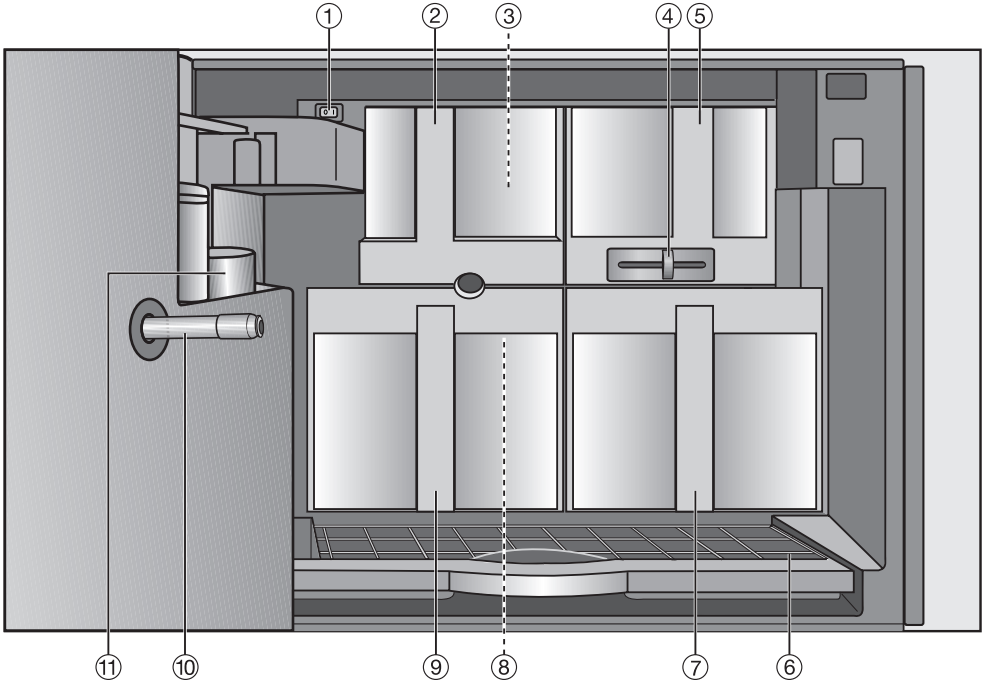
⑨ Lighting

⑩ Drip tray cover

⑪ Central spout, height-adjustable

⑫ Stainless steel milk flask

Interior view



① Master switch

② Ground coffee chute cover

③ Ground coffee chute

④ Slide control to select fineness of ground coffee

⑤ Coffee bean container

⑥ Drip tray with grid for easier carrying

⑦ Water container

⑧ Brew unit

⑨ Waste container

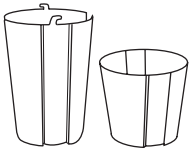
⑩ Central spout connector (connecting the brew unit and the central coffee spout)

⑪ Stainless steel milk flask

Accessories supplied

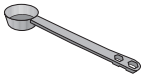
Stainless steel milk flask

For storing and keeping milk cold, with lid (with handle) and additional cap
(**not** suitable for cleaning in a dishwasher)



Containers

Large and small containers for cleaning and rinsing the milk pipework



Coffee spoon

For adding the correct amount of ground coffee

Cleaning powder

For daily cleaning of the milk pipework

Cleaning tablets

For cleaning the brew unit

Descaling tablets

For descaling the water pipework

Other accessories and spare parts

– Test strips for determining the water hardness level
– Bypass tube for placing on the central spout
– Silicone grease for lubricating the cap on the central spout connector
– Brush for cleaning the milk pipework
– Mains connection cable

Optional accessories

Miele accessories and cleaning and conditioning products are available for your coffee machine.
These can be ordered via the internet at www.miele-shop.com, from the Miele Spare Parts Department or from your Miele Dealer.

Stainless steel milk flask with cap

For storing and keeping milk cold
(**not** suitable for cleaning in a dishwasher)

Cleaning powder

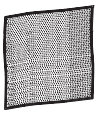
For daily cleaning of the milk pipework

Cleaning tablets

For cleaning the brew unit

Descaling tablets

For descaling the water pipework



E-Cloth (microfibre cloth)

Removes finger marks and light soiling

Silicone grease

For lubricating the cap on the central spout connector

Miele@home

With Miele@home, the coffee machine becomes a communication-enabled appliance which can be monitored or operated via a PC or mobile phone. For further information, contact your nearest Miele sales office.

This machine conforms with all relevant legal safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the machine.

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

▶ The machine is intended for domestic use only for the preparation of espresso, cappuccino, latte macchiato etc. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use of the appliance.

▶ This coffee machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ Keep children away from the machine at all times. It is not a toy! To avoid the risk of injury do not allow children to play on or near it or to play with its controls. Supervise children whilst you are using it. Children's skin is very sensitive, and reacts to hot temperatures. Danger of burning.

▶ Older children may only use the coffee machine when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse. Remember that coffee and espresso are not suitable drinks for children.

Technical safety

▶ Before setting up the machine, check it for any externally visible damage. Never install or attempt to use a damaged machine. Danger of injury.

▶ To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this machine can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ The machine must only be operated when built in, to ensure that all electrical components are shielded. Ensure power is not supplied to the machine until after installation, repair work or maintenance work has been carried out.

▶ Do not connect the machine to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the machine (e.g. danger of overheating).

▶ The second electrical connection socket on the back of the CVA 5060 coffee machine may only be used for connecting a Miele EGW 4000-14, EGW 4000-29 or 5000-14 plate warmer. Connecting any other appliance would damage the machine.

▶ The machine is not suitable for use in the open air, even when installed in a mobile unit (optional extra).

▶ This equipment may only be used in mobile installations if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ Installation work and repairs may only be carried out by suitably qualified and competent persons in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

▶ While the machine is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ The machine is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it has been switched off at the wall socket and the plug has been withdrawn.

▶ Never open the outer casing of the machine. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults or electric shock.

▶ If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the machine and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the machine guarantee.

Correct use

Caution. Danger of burning. The liquids dispensed are very hot. Never look directly at the lighting or use optical instruments to look at it.

▶ The water pipework and milk pipework must be rinsed through and the machine and stainless steel milk flask cleaned thoroughly before the first drink is prepared.

▶ Only cold, fresh tap water should be used to fill the water container. Warm or hot water or other liquids could damage the machine. Change the water every day to prevent a build-up of bacteria.

▶ Do not on any account use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.

▶ Never put anything other than roasted espresso/coffee beans in the coffee bean container. It must never be filled with ground coffee as this could damage the grinder.

▶ The ground coffee chute must never be filled with anything other than ground coffee or brew unit cleaning tablets. Otherwise the machine will be damaged.

▶ Do not use milk with additives. Sugar additives will adhere to the milk pipework and damage the machine.

▶ Do not use coffee beans which have been treated with anything containing caramel, any kind of sugar or any other substances. Do not put drinks containing sugar, or instant coffee in the machine.

▶ Never place a drink with ignited alcohol under the central spout of the coffee machine. The flames could ignite plastic components and cause fire damage.

▶ Hot water and steam could cause scalding. Be very careful when using these functions. Make sure you do not come into contact with steam or hot water. The machine must not be used for cleaning objects.

▶ Do not use a steam cleaner to clean this machine. Steam could reach the electrical components and cause a short circuit.

▶ Clean the machine every day to prevent a build-up of bacteria. All parts, except the brew unit, the coffee bean container, the stainless steel milk flask and lid, and the cover of the central spout are dishwasher safe.

▶ The machine should be descaled regularly, depending on the hardness of the water, with the descaling tablets supplied. The harder the water, the more often the machine must be descaled. The manufacturer cannot be held liable for damage arising from insufficient descaling.

▶ Only use the descaling tablets supplied by Miele and follow the instructions on the packet carefully. Use the exact proportions recommended. Otherwise the machine will be damaged.

▶ Depending on the natural oil content of the coffee used, the brew unit could become blocked. It is important therefore to clean the brew unit with a cleaning tablet after approx. 200 coffees. (A reminder will appear in the display),

▶ Used coffee grounds should be put with the organic rubbish or on the compost heap, but not emptied down the sink, as they could block it.

▶ Never swing from or hang anything on the front when it is open as this could damage the machine.

▶ The machine is designed to be used in areas with an ambient temperature of +15 °C to +60 °C. Please do not use it anywhere with an ambient temperature outside this range.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and safety instructions.

Functions

This machine can be used to prepare **espresso, coffee, cappuccino, latte macchiato, milk froth, hot milk** and **hot water**.

Milk can be stored for several hours in the **stainless steel milk flask** depending on the type and on the ambient temperature of the room.

This machine has a container for **coffee beans** so that they can be freshly ground on demand for every cup to benefit fully from the flavour. You can also make coffee with a portion of **ready ground coffee** should someone prefer a cup of decaffinated coffee, for example.

After grinding, the ground coffee can also be moistened with hot water to develop the aroma (**Pre-brewing** - see Settings: Customising your machine). Then hot water is **forced at high pressure** through the ground coffee.

If the machine is used by various people with different tastes and preferences, you can programme **specific settings for up to nine individual users (User profiles)**.

The used **coffee grounds** are automatically emptied into the waste container. There is no need to remove the grounds manually after each cup.

The size of different cups and glasses can be programmed in so that the correct amount is dispensed.

The amount of **Espresso, milk or milk froth** can also be programmed for making Cappuccino and Latte Macchiato.

If **two cups** of coffee or espresso are required at the same time, the OK sensor has to be touched twice briefly. The machine will fill the two cups one after the other, with a slight pause in between.

Up to 8 cups of coffee can be prepared automatically one after the other via the **Coffee jug function**.

The machine can be programmed to grind from 6 to 14 g of coffee, depending on the type. The programmed **amount of coffee** will be the same for all sizes of cup (espresso, coffee, Cappuccino, Latte Macchiato).

The **fineness** to which the coffee is ground can be set.

For safety reasons, the electricity supply to the brewing system and the coffee grinder cuts out when the machine door is opened. The machine also features a **system lock** to prevent children from operating the machine.

The easy-to-use **programming facility** in the Settings menu allows, amongst other things, the language in the display to be changed and the water hardness to be programmed in.

To ensure that the flavour can develop fully and be maintained for longer the machine has an additional function to **automatically rinse and pre-warm the system** when the machine is cold. This automatic rinsing function is also used to flush coffee remains out of the system and the central spout after use.

The hot water from the hot water spout is ideal for **pre-warming the cups**.

So that the machine remains ready for use but does not use electricity unnecessarily, it will switch into **Energy saving mode** after a programmable length of time.

If you wish the machine to **switch on or off at a certain time**, you can programme the machine accordingly.

The following notes should help you get to know your coffee machine before starting to use it.

Controls

This machine has sensor controls which react to touch. To operate the machine, you only need to touch the relevant sensor. There are five sensors:

ⓘ On/Off sensor: For switching the machine on or off

< > Left/right arrows:
For scrolling through the various programme options

OK sensor: For confirming the selection of a programme option and for saving a setting

Hot water sensor

Display

The following symbols come up in the display in the main menu:

Espresso

Coffee

Cappuccino

Latte Macchiato

Hot milk

Milk froth

User profile for up to 9 different users

Maintenance programme for milk pipework, brew unit, descaling, rinsing

Settings: Customising your machine

- The arrow sensors are used to select a programme option in the display. Touch the OK sensor when the option you want appears highlighted in the display.

Before using for the first time

The machine must be correctly installed and connected (see "Electrical connection" and "Installation") before it is used for the first time. It must then be cleaned (see "Cleaning and care").
Remove any protective foil from the front of the machine.

Switching on

- Touch the On/Off sensor ⓘ to switch on the machine.

When the machine is switched on for the first few times with the master switch, a welcome screen and some other messages will appear briefly. The welcome screen will be displayed each time the machine is switched on until 5 drinks have been prepared.

When you use the machine **for the very first time**, you will be prompted to select a **language**.

- Use the right or left arrow until the language you want appears in the display.
- Touch the OK sensor.
  The language you have chosen is now set.

The request to set the **clock format** will then appear.

- Use the arrows to select the clock format you want (12 h or 24 h), and then touch the OK sensor.
- Enter the **time of day**: First set the hour with the arrow sensors and then touch the OK sensor. Then set the minutes in the same way.
- Now decide when you want the time of day to be displayed, and press the OK sensor.

– **"On"**: The display will always show the time of day (even when the machine is switched off).

– **"On for 60 seconds"**: The display will show the time for 60 seconds, and then go dark after the machine is switched off.

– **"Do not display"**: The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.

- Press the OK sensor to confirm that your machine is communication enabled.

If everything has been entered correctly, **Set up successful** will appear in the display.

- Confirm this message by touching the OK sensor.

To get the best out of your coffee machine and to set it up for your specific requirements, please continue to work through these operating instructions.

Switching off

- Touch the On/Off sensor ⏻ to switch off the machine.

If automatic rinsing is switched on, providing that coffee or a milk drink has actually been dispensed from machine, the rinsing process will begin. After this the machine will switch off automatically.

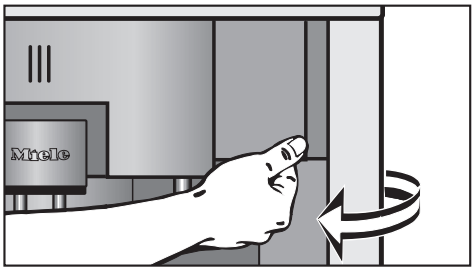
Filling the water and coffee bean containers

The coffee machine must be cleaned thoroughly (see "Cleaning and care") before you fill it with water and coffee beans.
It is vital that you programme in the water hardness level of your water (see "Settings: Customising your machine - Setting the water hardness").

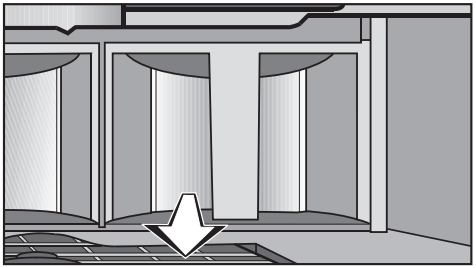
Filling the water container

The quality of the water plays an important part in the overall quality of the coffee. The water container should therefore be emptied and filled with fresh tap water every day.

Hot water and other liquids could damage the machine. Only use cold, clean tap water and fill the machine every day. **Do not on any account use mineral water**. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



■ Open the machine door.



■ Pull the water container forwards to remove it.

■ Remove the lid, and fill the water container with cold, clean tap water up to the "Max." mark.

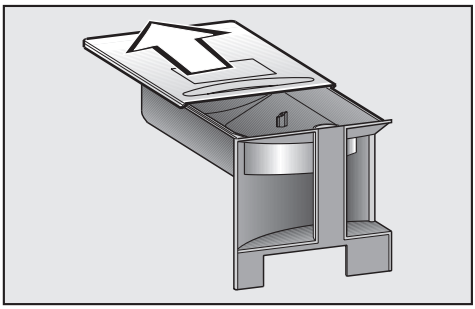
A valve at the front of the water container will ensure that water cannot escape.

■ Put the lid back on and replace the container in the machine, pushing it right to the back until it clicks into position.

The water container must click into position and sit in the machine correctly to ensure the valve is sealed. If you do not hear it click into position or the water container protrudes slightly or does not sit flat on the floor, check whether the surface that the water container sits on is dirty and clean it if necessary.

Filling the coffee bean container

Only put roasted espresso or coffee beans in the container. Anything else, including ground coffee, will damage the grinder.
Do not use coffee beans which have been treated with caramel, sugar or other substances. Do not put drinks containing sugar, or instant coffee in the machine. Sugar will damage the machine.



- Pull out the coffee bean container.
- Push back the lid and fill the container with roasted coffee beans.
- Slide the lid back into place,
- push the coffee bean container back into the machine and close the machine door.

Important: the water piping must be rinsed through every day and the machine cleaned thoroughly before the first drink of the day is prepared. This will take place automatically if the Rinsing programme option has been set to "On" and the machine is cold. Hot water will run out of the central spout into the drip tray once the machine has heated up.
If the Rinsing programme option has been set to "Off", select "Rinsing" in the display to rinse out the system (see "Cleaning and care").

Switching on

- Touch the On/Off sensor ⏻.

The following message will then appear:

If the automatic Rinsing programme option has been set to "On" (factory default setting), the following will appear after the machine has heated up:

Water will run out of the central spout.

The main menu will then appear in the display:

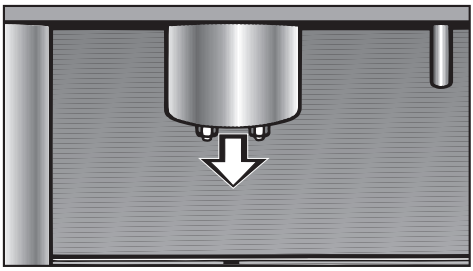
Pre-warming cups

The cups should always be pre-warmed to allow the flavour to develop and be retained. The aroma of espresso does not react well to cold. The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-warm the cup. Use a plate warming drawer if you have one. If not, you can warm them as follows:

- Place the cup to be warmed under the hot water spout.
- Touch the Hot water sensor.
- Run a little hot water into the cup to warm it.
- Touch the OK sensor to stop the flow of water.
- Leave the cup for about a minute until it is warm, then pour the water away.

Adjusting the height of the central spout

The height of the central spout can be adjusted to suit the height of the cup so that the drink will not cool down as quickly as it would if the spout were further away from the cup. The crema will also be a better quality if the coffee does not have so far to go!

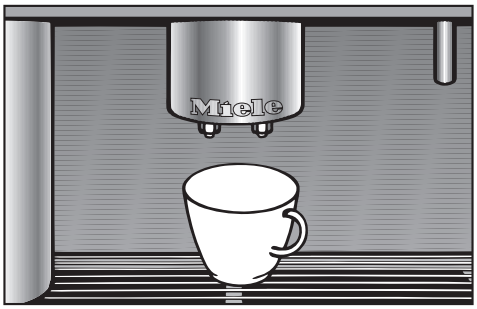


- Slowly pull the central spout downwards.

Preparing espresso and coffee from freshly ground beans

You can programme the size of portion dispensed for espresso and coffee according to taste (see "Programming the amount: setting the portion sizes").

Espresso, coffee, double espresso and double coffee are all dispensed in the same way:



- Place a cup under the central spout.

The coffee is always dispensed simultaneously from **both** spouts.

- Select the drink you want using the arrow sensors, and touch the OK sensor **once**.

The machine will now grind the coffee beans, pre-brew the ground coffee (if the "Pre-brewing" option has been set to "On") and the coffee will then be dispensed from the coffee spouts.

Do not open the machine door during the brewing process. This will damage the machine.

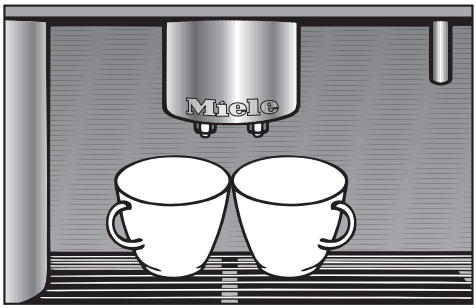
To ensure that any coffee residues from the factory testing process are removed from the brewing system, please **throw away the first two cups of coffee**.

Double portion

If you want to dispense a double portion of coffee or espresso or to dispense two portions at the same time:

- touch **the OK sensor twice** whilst "2 portions?" is in the display.

The two portions will be dispensed **one after the other**.



- To prepare two cups at the same time, place one cup under each jet.

Cancelling preparation

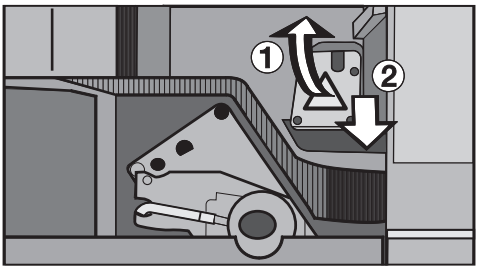
- Touch the OK sensor when "Stop" is showing in the display.

Preparation will be halted.

Making espresso and coffee using ready ground coffee

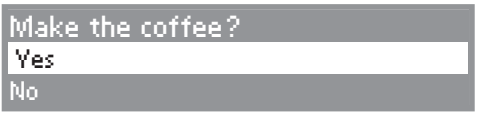
Adding ground coffee

If you want to make espresso or coffee using ready ground coffee, you can add ground coffee to the specially designed coffee chute.



- Pull the cover for the coffee chute right out of the machine and open up the lid (①) to the chute.
- Use the scoop supplied and place one level scoop of ground coffee into the coffee chute (②). Close the lid.

Push the cover into the machine and close the machine door.



- Use the arrow sensor to highlight "Yes".

The display will change to the main menu and you can select the drink you want.

If you have **not added any ground coffee**, you **must** select **"No"**. Otherwise the machine will assume that there is ground coffee in the chute, and only water will be dispensed the next time coffee is made!

To make a drink

- Place a cup under the central spout.
- Touch the OK sensor.

The machine will prepare espresso or coffee, which will then be dispensed from the central spouts.

Do not open the machine door during the brewing process. This will damage the machine.
At the end of the process, the coffee machine will revert **automatically** to **making coffee with coffee beans**.

To cancel preparation

- Touch the OK sensor.

Preparation will be halted.

Only **one** portion can be prepared at a time when using ready ground coffee. This is because the machine will use all the ground coffee which has been added to the chute to prepare **one** coffee.

Drinks with milk

Stainless steel milk flask

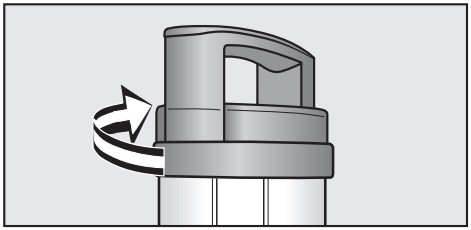
The stainless steel milk flask is vacuum insulated to keep the milk cold for a period of time. With an ambient temperature of about 20°C, milk at 6°C can be stored for 11-12 hours and remain under 13°C. (Milk that is warmer than 13°C should not be used because it will not make good milk froth.) Milk cannot be stored for as long as 11-12 hours if there is a warming drawer underneath the coffee machine.

Do not fill the stainless steel milk flask to the rim. You need to leave a gap of at least 2 -3 cm below the rim.

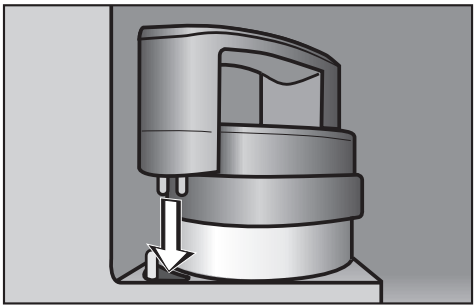
It is important to keep the top of the flask and the seals clean (whilst filling it and carrying it). Any soiling can lead to a malfunction of the flask in the machine.

Good milk froth can be made with cow's milk that has a fat content of 0.3 - 3.8%, lactose free milk, soya milk, goats milk and rice milk. **It is important to pre-heat the cup with hot water** before making your drink.

To make drinks with milk,



- place the lid on the stainless steel milk flask by twisting it anticlockwise until it locks into place.



- Open the machine door and hang the milk flask in the machine as illustrated, ensuring that the milk pipework is correctly engaged.
- Then close the machine door.

Cappuccino, latte macchiato, hot milk, milk froth

- Place a suitable cup or glass under **both** jets.

For best results with latte macchiato, the glass should be placed beneath the jets such that the espresso flows into the centre of the milk froth.

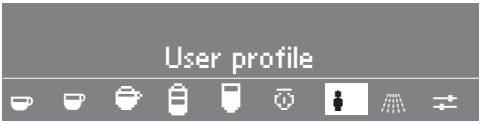
- Touch the right arrow sensor until symbol for the drink you want is highlighted and then touch the OK sensor **once**.
- Touch the OK sensor again to **stop dispensing.**

You can then specify the proportions of coffee, milk froth and hot milk required for the drink (see "Programming the amount: setting the portion sizes").

User profile drinks

The User profile function is used to select the quantity of water and milk for your drink, as well as the fineness of the ground, temperature and pre-brewing to suit your taste and that of your guests (see "Setting up user profiles").

If you have set the machine up for a specific user profile you must first select the user profile required and then the type of drink.



- Touch the right arrow to highlight the User profile symbol and then touch the OK sensor.
- Select "Select" with the arrow sensors and touch the OK sensor.
- Select the user profile you want with one of the arrow sensors and touch the OK sensor.

A large user profile symbol will now appear in the display to show that a user profile has been selected.

This function operates in the same way as a standard profile.

After use

Before switching the machine off for any length of time, the pipework, brew system, spouts and milk pipework need to be cleaned (see "Cleaning and care: "Rinse the system" and "Clean the milk pipework").

Setting the coffee grinder

A good espresso or coffee with a thick, even crema depends not only on the quality, pressure and temperature of the water and the quality of the coffee beans, but also on the quantity of beans and how finely they are ground.

The crema should have an even nut-brown colour with dark stripes running through it.

You can set the amount of coffee beans to be ground in the main menu (see "Settings: Customising your machine - Setting the amount of coffee").

Always adjust the amount of beans to be ground **one stage at a time only** and then let the machine grind this quantity before adjusting the amount again. Otherwise the machine will be damaged.

There are various ways to tell whether the coffee grinder is set correctly:

Espresso or coffee flows into the cup too quickly

The beans have been ground too coarsely and the pressure is not sufficient. Set the grinder on a finer setting.

Espresso or coffee only trickles into the cup

The beans have been ground too finely and the coffee will be bitter. Set the grinder on a coarser setting.

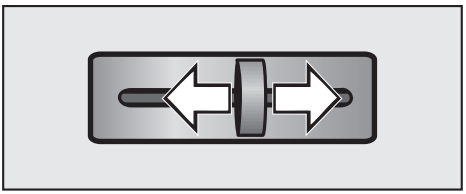
The crema is evenly coloured but pale

The beans have been ground too coarsely. Set the grinder on a finer setting.

The crema is very dark brown on one side, graduating almost to white on the other

The beans have been ground too finely. Set the grinder on a coarser setting.

To alter the grinder setting



- Push the slide control one setting to the left (for finer grinding) or one setting to the right (for coarser grinding).

You should be able to feel the notches when moving the slide control.

- If the slide control refuses to move, close the machine and dispense a cup of espresso coffee.

Then try the slide control again.

It is easy to customise your machine to suit your exact requirements.

Settings menu

To select the various programme options:

- Touch the right arrow sensor until "Settings" appears in the display, and then touch the OK sensor.
- Touch one of the arrow sensors until the option you want is highlighted.
- Then touch the OK sensor to select the highlighted option.

The option that is currently active on the machine will have a tick next to it.

Possible setting options

Language : 22 different languages are available to choose from

Time of day: You can set either a 24 hour or 12 hour clock, and choose to have the Time of day display on or off

Timer: Here, you can set or activate the Timer. The following options are available in the "Set" menu:

- **Switch on at:** The machine can be set to switch on at a specific time of day.
- **Switch off after:** The machine can be set to switch off after a pre-set time. A time of between 15 minutes to 9 hours can be set.
- **Switch off at:** The machine can be set to switch off at a specific time of day.

Coffee jug: 3 to 8 cups

Programming the amount: Espresso, coffee, cappuccino, latte macchiato, hot milk, milk froth and hot water (see "Programming the amount: setting the portion sizes").

Amount of coffee: You can set different amounts of coffee for espresso, coffee, cappuccino and latte macchiato.

Pre-brewing: Long, Normal, Without

Temperature: The temperature for espresso, coffee, cappuccino, latte macchiato and hot water can be set from minimum to maximum.

Automatic rinsing: On, Off

Steam system: On, Off

Lighting: Brightness

Info: No. of drinks, Portions until descaling

Safety: System lock (On, Off)

Water hardness: Soft, Medium, Hard, Very hard

Display: Contrast, Brightness

Volume: Buzzer tones, Keypad tone

Plate warmer (CVA 5060 only): Automatic, On, Off

Showroom prog.: Demo programme, Off

Factory default: All settings can be reset to the factory default and user profiles deleted

To return to the previous option in the menu, select "Back" ". Further details about the different options can be found in the pages that follow.

Selecting a language

If you want to change the language used in the display, use the Settings menu and follow the flag symbol.

- Select "Settings " from the main menu and touch the OK sensor.

- Touch the OK sensor.
- Touch one of the arrow sensors until the language you want is highlighted.
- Touch the OK sensor.

The setting is saved automatically and the display will go back to the previous screen.

All display texts will now appear in the language you have just selected.

If you select the wrong language by mistake, find the "Language" option via the flag symbol again.

Setting the time of day

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Time of day" is highlighted and touch the OK sensor.

There are three options:

Display

The Time of day display can be switched on or off.

- Use the arrow sensors to select "Display".

You can now choose one of three options:

– **"On"**: The display will always show the time of day (even when the machine is switched off).

– **"On for 60 seconds"**: If the machine is switched off, the display will show the time for 60 seconds, and then go dark.

– **"Do not display"**: The display will only show the time of day when the machine is switched on, and will go dark as soon as it is switched off.

- Once you have selected the display format you require, touch OK.

Clock format

- Use the arrow sensors to select "Clock format".
- Use the right arrow to select a 24 h or 12 h clock.
- Touch the OK sensor when the option you want is highlighted.

The clock format you have chosen will be saved.

Setting the time of day

- Use the arrow sensors to select "Set".
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The time of day is now saved.

Setting the timer

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Timer" is highlighted and touch the OK sensor.
- Select "Set" with the arrow sensors and touch the OK sensor.

There are three options:

Switch on at:

You can choose a time for the coffee machine to switch on automatically, e.g. in the morning for breakfast.

- Select "Switch on at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you activate the Timer, the coffee machine will switch on every day at the time you have set (see "Activate")

If Automatic rinsing is set to "On", the machine will automatically carry out a brief rinse when it switches itself on.
If the System lock is activated, the machine will **not** switch itself on at the pre-set time.

If the machine has switched itself on automatically 3 times and no drinks or hot water have been dispensed, the machine will not switch itself on again automatically. The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again. This prevents the machine switching itself on unnecessarily, for example whilst you are away on holiday, and you have not cancelled the automatic switching on procedure.

Switch off after:

To save energy, the machine can be set to switch off automatically by selecting the "Switch off after" option. A time of between 15 minutes to 9 hours can be set. This time is measured from the last time a drink was dispensed.

- Select "Switch off after" with the arrow sensors and touch the OK sensor.

For example, 1:00 means that the machine will switch off after 1 hour.

- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

The machine will now switch off after the time you have set.

If Automatic rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.

Switch off at:

If you always use your machine at a particular time of the day you can set it to switch off automatically at a specific time.

- Select "Switch off at" with the arrow sensors and touch the OK sensor.
- First set the hour with one of the arrow sensors. Touch the OK sensor.
- Then use the arrow sensors to set the minutes. Touch the OK sensor.

If you **activate the Timer,** the coffee machine will switch off every day at the time you have set (see "Activate").

If Automatic rinsing is set to "On" and the machine has been used for making drinks, it will automatically carry out a brief rinse before it switches itself off.

Activate

- Select "Activate" with the arrow sensors and touch the OK sensor.

The "Switch on at" and "Switch off at" options will show in the display.

- Select the option required with one of the arrow sensors.

Touching the OK sensor activates the option (ticked box) or deactivates (no tick).

- Use one of the arrow sensors to select "Accept" and then touch the OK sensor.
- Now use one of the arrow sensors to select "Back ↩" and touch the OK sensor.

Coffee jug (making several cups one after the other)

This function can be used to make up to 8 cups of coffee automatically one after the other.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Coffee jug" is highlighted, and touch the OK sensor.
- Select the number of cups you wish to make (3 to 8), and confirm with OK.
- Place a coffee jug of a suitable size under the central spout, and follow the directions in the display.

The coffee for each cup is individually ground, brewed and poured. Each stage of the process is shown in the display. You can cancel the process at any stage by touching the OK sensor ("Stop").

- When **Programme finished** shows in the display, confirm with OK.

Setting the amount of coffee

Both the flavour and the crema on the coffee depend on the quantity of ground coffee used.

6 to 14 grams of coffee beans are used per cup, depending on the type of coffee. The greater the quantity, the stronger the espresso, coffee, cappuccino, latte macchiato or cappuccino.

The quality of the crema is also affected by the quantity:

– If the crema is evenly coloured but pale, it could mean that too little coffee is being used.

– If the crema is very dark brown on one side, graduating almost to white on the other, it could mean that too much coffee is being used.

You can set different amounts of coffee beans to be ground for espresso, coffee, cappuccino and latte macchiato.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Amount of coffee" is highlighted and touch the OK sensor.

- Use the arrow sensor to select the drink that you wish to set the amount of coffee for and then touch the OK sensor.
- Use the arrow sensor to set the amount to "more" or "less".
- Touch the OK sensor to save the setting.

Setting Pre-brewing

When the Pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This will make the aroma of the coffee considerably more intensive.

Without pre-brewing, hot water is forced straight away at high pressure through the ground coffee.

You can select a normal or extra long Pre-brewing, or deselect Pre-brewing altogether. The machine is **delivered** with **Pre-brewing set at Off (= Without)**.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Pre-brewing" is highlighted and touch the OK sensor.
- Use the arrow sensors to highlight the Pre-brewing option.
- Touch the OK sensor to save the setting.

Setting the temperature

Different temperature ranges can be selected to take account of making coffee at different altitudes. If the machine is located above 2000 meters above sea level the temperatures need to be set lower due to the change in pressure.
There is a choice of three temperature ranges for each type of coffee, and two for hot water.

Not all types of coffee can withstand a high temperature. Certain types are too delicate and the crema on top would not be so good.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Temperature" is highlighted, and then touch the OK sensor.
- Use the arrow sensors to highlight the drink for which you wish to set the temperature, and then touch the OK sensor.
- Use the arrow sensors to highlight the temperature option.
- Touch the OK sensor to save the setting.

Setting Automatic rinsing

To remove any coffee grounds and residual milk from the system, the water piping must be rinsed through before the first drink of the day is prepared. If Automatic rinsing is selected, the rinse cycle will take place automatically whilst the machine is still cold when the machine is switched on. This will also pre-heat the system because hot water is used for the rinse process. A message will appear in the display to let you know what is happening. The machine will also run an automatic rinse before it switches off, if it has been used to prepare a drink.

The machine **is delivered with the Automatic rinsing option set to "On"**.

To prevent water from running into the drip tray, always place an empty cup or the small cleaning container under the central spout before making the first drink.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Automatic rinsing" is highlighted and touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off" and touch the OK sensor.

It is a good idea to set this option to "On" so that the rinse process cannot be forgotten.

Setting the Steam system

The machine has two heating systems. The Steam system enables milk froth or hot milk, and coffee or espresso to be made at the same time. To save energy, the Steam system can be switched off if steam is not required all the time.

If this option is switched off, milk froth and hot milk can still be made; however the machine must be heated up first.
The Steam heating system remains active as long as the machine is still on.

- Select "Settings" from the main menu and touch the OK sensor.

- Touch the right arrow sensor until "Steam system" is highlighted, and then touch the OK sensor.
- Touch one of the arrow sensors to select "On" or "Off", and then touch the OK sensor.

Lighting: Setting the brightness

You can set how bright the lighting should be on the machine:

- Select "Settings" from the main menu, and then touch the OK sensor.

- Touch the right arrow sensor until "Lighting" is highlighted, and then touch the OK sensor.
- Select "Brightness", and then touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor.

If you continue **towards the left** until none of the small white bars is showing, the lighting will be switched **off**.

Lighting: Setting the switch-off time

The machine lights up when switched on. It switches off automatically after 15 minutes of inactivity to save energy.

The lighting can be set to remain on after the machine is switched off, and then to go out automatically after a specified time if the machine is not used.
This duration can be set to between 15 minutes and 6 hours:

- Switch the machine off.
- Touch the OK sensor whilst the machine is off.
- Select "Lighting" and touch the OK sensor.
- Select "Switch off after" and touch the OK sensor.
- Select the switch-off time you want with the arrow sensors and touch the OK sensor.
- Select "Brightness", and touch the OK sensor.
- Touch one of the arrow sensors to select a lighter or darker setting, and then touch the OK sensor to save the setting (factory default setting: Off).
- Touch "Back" twice to leave the menu.

The lighting will switch off automatically after the duration set.

Info (showing the number of drinks)

The "Info" option enables you to check how many drinks the machine has already dispensed or how many you can still dispense before it has to be descaled.

- Select "Settings" from the main menu, and then touch the OK sensor.

- Touch the right arrow sensor until "Info" is highlighted and touch the OK sensor.
- Select "No of drinks" or "Portions until descale" with the arrow sensors and touch the OK sensor.

With "No of drinks" you can check the "Total number of coffees" or the number of portions dispensed to date of a particular type of coffee, milk froth, hot milk or hot water.

- Touch the OK sensor to return to the previous display.

Safety (Activating the System lock)

The machine can be locked to ensure that it is not operated by unsupervised children or persons who are unacquainted with the operating instructions.

When the machine is locked, the "Switch on at" setting of the timer will **not** work.

To activate or deactivate the System lock

- Select "Settings" from the main menu, and then touch the OK sensor.

- Select "Safety" with the arrow sensors and touch the OK sensor.
- Use an arrow sensor to highlight "System lock" and then touch the OK sensor.
- Select "On" with the arrow sensors and touch the OK sensor.

The machine will now lock as soon as it is switched off and cannot be switched on again. If a sensor is touched, a message and a locked padlock will appear in the display.

To deactivate the System lock, proceed as above, but select "Off".

To override the System lock

■ Touch the OK sensor for about 3 seconds.

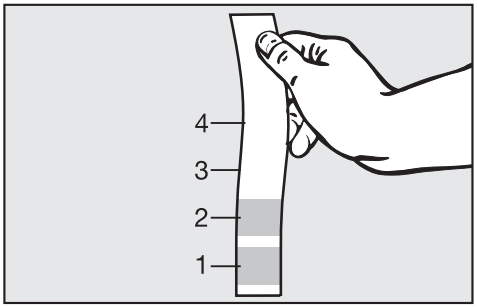
The machine is now temporarily unlocked and can be used to make drinks again. **It locks itself as soon as the machine is switched off.**

Setting the water hardness

For trouble-free operation of the coffee machine, and to ensure that the descaling reminder appears in the display at the appropriate time, it is important to set the water hardness level. The water hardness level indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the machine will need to be descaled.

The machine measures the amount of water which has been taken in (including the amount required for producing steam). The amount of water which the machine can use before it needs to be descaled will depend on the water hardness level set. Less water will be used in hard water areas than in soft water areas.

Your local water authority will be able to tell you the hardness of water in your area. Alternatively, you can measure the hardness yourself using the enclosed test strip:



■ Dip the strip in your drinking water for approximately a second, then shake off any excess water. The result will be evident after about a minute.

If the water is harder than 40 °d/7.0 mmol/l, limescale will build up more rapidy than with soft water. Descaling will need to be carried out more regularly than stated to prevent limescale damage to the machine.

The machine has four programmable levels:

– **Soft:**
Local water hardness level 1
0-3 °d (0-0.6 mmol/l)
Water through-flow: approx. 100 l
Steam through-flow: approx. 120 min.

– **Medium:**
Local water hardness level 1
4-7 °d (0.7-1.3 mmol/l)
Water through-flow: approx. 80 l
Steam through-flow: approx. 90 min.

– **Hard:**
Local water hardness level 2
7-14 °d (1.3-2.5 mmol/l)
Water through-flow: approx. 60 l
Steam through-flow: approx. 60 min.

– **Very hard:**
Local water hardness levels 3-4
14-21 °d (2.5-3.8 mmol/l) or more
Water through-flow: approx. 40 l
Steam through-flow: approx. 30 min.

■ Select "Settings" from the main menu, and then touch the OK sensor.

■ Use the arrow sensors to highlight "Water hardness" and then touch the OK sensor.

■ Touch one of the arrow sensors to set the water hardness, and then touch the OK sensor.

The water hardness level selected is saved to memory.

Setting the display

You can adjust both the contrast and the brightness of the display:

■ Select "Settings" from the main menu, and then touch the OK sensor.

■ Touch the right arrow sensor until "Display" is highlighted and touch the OK sensor.

■ Touch one of the arrow sensors to select "Contrast" or "Brightness" and touch the OK sensor.

■ Touch one of the arrow sensors to set the contrast lower or higher or the brightness lighter or darker.

■ Touch the OK sensor to save the setting.

Setting the volume (keypad tone, buzzer)

You can choose for a keypad tone to sound each time a sensor is touched. The volume of the tone can also be adjusted:

■ Select "Settings" from the main menu, and then touch the OK sensor.

■ Touch the right arrow sensor until "Volume" is highlighted, and then touch the OK sensor.

■ Touch one of the arrow sensors to select "Buzzer tones" or "Keypad tone" and touch the OK sensor.

■ Touch one of the arrow sensors to set the volume quieter or louder.

If you continue **towards the left** until none of the small white bars is showing, the tone will be switched **off**.

■ Touch the OK sensor to save the setting.

Activating the plate warmer

(CVA 5060 only)

You can connect a Miele EGW 4000-14, -29 or an EGW 5000-14 to the coffee machine using a special connection cable available as an optional accessory from your Miele Dealer or the Miele Spare Parts Department.

Once the plate warmer is connected, you will need to "install" the plate warmer in the "Settings" menu.

- Select "Settings" from the main menu, and then touch the OK sensor.

- Touch the right arrow sensor until "Plate warmer" is highlighted and touch the OK sensor.

There are three options:

Automatic

The plate warmer will switch on and off together with the coffee machine. The plate warmer must be switched on with the On/Off control.
If you have programmed the coffee machine to switch on at a specific time, the plate warmer will always switch on approx. 30 minutes before the coffee machine is due to switch on so that your cups are warmed up ready for your coffee.

On

You can switch the plate warmer on and off manually whenever you want, independently of the coffee machine.

Off

The plate warmer will not switch on because the coffee machine is not supplying it with any electricity. The coffee machine is delivered with "Off" as the default setting.

To switch the plate warmer on independently of the coffee machine

You can switch the plate warmer on via the coffee machine, even without the coffee machine being switched on.

- Touch the OK sensor whilst the machine is off.
- Select "Plate warmer" and touch the OK sensor.
- Select "Manual - on" and touch the OK sensor.

The plate warmer is now switched on. To switch the plate warmer **off** again, proceed as above again, but select **"Manual - off"** instead of **"Manual - on"**.

If you have forgotten to switch the plate warmer off, it will switch itself off automatically after a maximum of 9 hours.

Showroom programme

This function enables the machine to be illuminated in a showroom situtation without the heaters working.

Resetting the factory default settings

The "factory default" setting is used to reset the various settings back to the default status.

From here you can select whether to reset **all settings** back to the default or to delete any **user profiles**.

- Select "Settings" from the main menu, and then touch the OK sensor.

- Use an arrow sensor to highlight "Factory default", and then touch the OK sensor.

Various options will then be available:

All settings

This option sets "All settings" back to the factory default.

- Select "Reset" under "All settings", and touch the OK sensor.

All settings are then reset to the default.

If you select "Reset" by mistake, switch the coffee machine off: Resetting to the factory defaults will not be carried out.

Factory default settings (the coffee machine is delivered with the following settings)

- Amount of coffee (medium)
- Temperatures for coffee and hot water (medium settings for both)
- Pre-brewing (without)
- Automatic rinsing and Steam system (both set to "On")
- Plate warmer and Showroom prog. (both set to "Off")
- Time of day display (On for 60 seconds),
  Clock format (24 h),
  Timer - Switch on at (12:00),
  Timer - Switch off after (1:00),
  Timer - Switch off at (12:00), (Switch on at and Switch off at are both deactivated)
- Coffee jug (3 cups)
- Lighting: Brightness (medium)
- Safety: System lock (Off)
- Water hardness (Very hard 4)

– Display: Contrast (medium), Brightness (maximum)
– Volume: Volume of buzzer tones and keypad tone (maximum setting for both)
– User profile: Revert (when switched on).

User profiles

You can delete all user profiles except for the standard one under "User Profiles".

■ Select "Reset" under "User profiles", and touch the OK sensor.

User profiles are then deleted.

If you select "Reset" by mistake, switch the coffee machine off: Resetting to the factory defaults will not be carried out.

Miele@home

With Miele@home, the coffee machine becomes communication-enabled and can be monitored or operated via a pc or mobile phone. For further information, contact your nearest Miele sales office.

Programming the amount: setting the portion sizes

The flavour of the coffee produced depends on the type of coffee, how finely the beans are ground and the quantity of water used. Not all espresso and coffee cups are the same size. To ensure the machine uses the right amount of water to suit your taste and your cups, you can programme the amount to use.

With **milky drinks** the proportions of espresso, milk and milk froth are important for the taste. These proportions can be set for cappuccino and latte macchiato.

You can programme the amount in two ways, either by touching the OK sensor continually, or via the "Settings" option.

If a User profile has been activated, the proportions for this particular User profile will be set.

If you wish to set the proportions for all of the User profiles, select the "Standard" user profile.

Programming the amount of espresso, coffee, hot milk and milk froth via the OK sensor

- Place the appropriate cup for the amount you want to programme under the spouts.
- Select the type of drink you require.
- Touch the OK sensor until "Prog. the amount" appears in the display.
- When sufficient liquid has flowed into the cup touch the OK sensor again. "Save" will then appear in the display.

The volumes of water or milk programmed in will now be dispensed every time that particular drink is selected.

Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will be saved.

If there is insufficient water or milk in the water container or milk flask, the process will be stopped and the amount **will not** be saved.

Programming the proportions for cappuccino or latte macchiato via the OK sensor

- Place the appropriate cup or glass for the amount you want to programme under the spouts.
- Select Cappuccino or Latte Macchiato.
- Touch the OK sensor until the display shows the options for Cappuccino (Milk froth, Espresso) or Latte Macchiato (Hot milk, Milk froth, Espresso).

- Use the arrow sensor to select the component you wish to set the amount for.
- Touch the OK sensor to activate a tick next the component you have selected so that you can then programme its amount.
- Repeat this for all components required for that drink.
- Select "Start" with the arrow sensors and touch the OK sensor.

The machine will now start the process for making a cappuccino or latte macchiato.

As soon as the component required starts to flow into the cup or glass "Programme the amount" will appear in the display.

- Once sufficient has flown into the cup or glass and "Save" shows in the display, press the OK sensor to save the amount.

Each subsequent drink of this type will then have the same proportions of coffee, milk etc.

Programming the amount for hot water via the Hot water sensor

- Place the appropriate cup for the amount you want to programme under the hot water spout.
- Touch the Hot water sensor until "Prog. the amount" appears in the display.
- When sufficient water has flowed into the cup touch the Hot water sensor again. "Save" will then appear in the display.

Each subsequent portion of hot water will then have the same amount.

Programming the amount via "Settings"

- Select "Settings" from the main menu, and then touch the OK sensor.

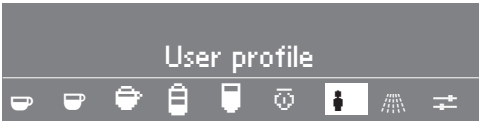
- Use the arrow sensors to highlight "Prog. the amount", and then touch the OK sensor.
- Use the arrow sensor to select the drink you wish to set the amount for.
- Select "Start" and touch the OK sensor.

The procedure is now the same as for programming the amount using the OK sensor or the Hot water sensor.

To cater for different tastes and preferences, you can enter up to 9 individual User profiles. For each User profile, you can select the following individual settings:

– The amount of water for coffee-based drinks and hot water
– The amount of milk for drinks with milk
– The amount of coffee
– The water temperature
– Pre-brewing

(See "Programming the amount: setting the proportions" and "Settings: customising your machine").



■ Touch the right arrow sensor until "User profile" is highlighted, and then touch the OK sensor.

You can now:

– **Select User profile** from the User profiles which are already allocated.
– **Create User profile**, if you want to enter a new User profile.

The following options only appear if you have already entered a new User profile in addition to the Standard User profile:

– **Change User profile**, if you want to alter a User profile.
– **Delete User profile**, if you want to delete a User profile.
– **Revert:** You can programme the machine so that it always reverts to the Standard User profile or so that it continues to operate using a User profile you have set.

Selecting a User profile

■ Select the User profile you want with the arrow sensors and touch the OK sensor.

To show that a user has been selected, the top line of the display will now show a large symbol for a "user"!

Creating a User profile

■ Use the arrow sensors to highlight "Create", and then touch the OK sensor.

You can allocate **up to 9** User profiles. If you try to allocate more than 9 User profiles, "**Memory full**" will appear in the display and you will need to delete one name to create space.

Letters and numbers will now appear in the display. Use the arrow sensors to select the letters and numbers you require.

A new word always starts with a capital letter. The rest of the word will automatically be in lower case. Hyphens and spaces can be used between lower case letters.

■ Use the arrow sensors to select the characters you require.

■ Confirm each one with the OK sensor.

The characters you have chosen will appear in the top line of the display.

If you make a **mistake**, use the arrow sensors to select the bin symbol and touch the OK sensor. The last character will be deleted.

Saving an entry

■ When you have finished making your entry, use the arrow sensors to highlight the word "OK" and then touch the OK sensor.

The User profile welcome screen will appear briefly in the display, and then the Main menu.

Not saving an entry

■ If you don't wish to save your entry, use the arrow sensors to highlight the word "Back ⮌" and then touch the OK sensor.

Changing a User profile

Once you have selected the "Change" option and confirmed your selection with OK,

■ select the User profile, and touch the OK sensor.

Now proceed as described in "Creating a User profile".

– To delete a letter, select the bin symbol.

– To enter new characters, select the relevant character and confirm with OK.

– Save the new name by selecting "OK" in the display and touching the OK sensor.

Deleting a User profile

If you want to delete the User profile completely,

- Select "Delete User profile" using the OK sensor.
- Use the arrow sensors to select the user profile you want to delete.
- Touch the OK sensor.

A tick will appear after the user profile and after a short while it will be deleted.

Revert

You can programme the machine so that it reverts to the Standard User profile after you have made each drink, or so that it continues to operate using a User profile you have set.

To set the profile to be used:

- Select "Revert" with one of the arrow sensors.

You can now select one of the following:

Manually

The coffee machine will store the user profile you have selected until you select another one.

- Select "Manually" with the arrow sensors and touch the OK sensor.

After each use

The machine will automatically revert to the Standard User profile each time a drink is dispensed.

- Select "After each use" with the arrow sensors and touch the OK sensor.

When switched on

Each time the machine is switched on it will automatically select the Standard User profile regardless of which User profile was set before the machine was last switched off.

- Select "When switched on" with the arrow sensors and touch the OK sensor.

Cleaning and care

Chart

Time interval	What do I have to do?
Each time milk is used to make a drink, if more than one hour has passed since the last drink was made	Rinse milk pipework
Every day (usually at the end of the day, before the machine is switched off)	Rinse the system (pipework)
	Clean the milk pipework (with cleaning agent)
	Clean the stainless steel milk flask and lid
	Clean the central spout
	Clean the water container
	Clean the individual containers
	Clean the drip tray and the drip tray cover
Once a week (or more often if badly soiled)	Clean the coffee bean container
	Clean the central spout connector
	Clean the inside of the machine
	Clean the drip tray inside the machine door
	Clean the brew unit
	Clean the front of the machine (especially straight after descaling)
Once a month	Lubricate the cap on the central spout connector
Approx. every 200 portions	Degrease the brew unit (with cleaning tablets)
Depending on the hardness of the water	Descale the machine

Always allow the machine to cool down before cleaning. Please be aware that the water in the drip tray will be hot.
Danger of scalding.

Do not clean the machine with a steam cleaner as this will damage the machine.

Do not use cleaners containing chlorides, acids, soda or scouring agents. These would damage the surface.

It is important to clean the machine regularly, as the used coffee grounds will soon go mouldy.

All removable parts can be cleaned in the dishwasher **except for:**

– the brew unit

– the coffee bean container

– the stainless steel milk flask and lid

– the cover to the central spout.

If the parts are cleaned frequently in a dishwasher, they can become discoloured from regular contact with food residues (e.g. tomatoes) in the dishwasher, or the surface can become damaged.

Rinse the system

Before switching the machine off for any length of time, the pipework, brew system and central spout need to be cleaned.
If you have switched the automatic rinsing function off, you will need to rinse the system through manually.
Place the smaller of the two containers under the central spout.

- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Rinse the system" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

The main menu will reappear in the display after the pipework has been rinsed. The machine can then be switched off.

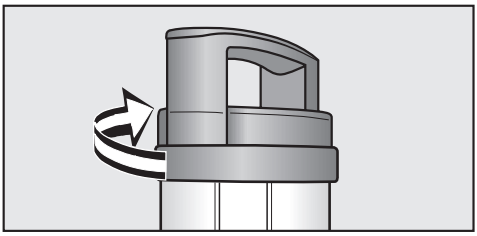
Milk pipework

Rinse milk pipework

To prevent milk going off in the machine and the pipework getting clogged up, it should be rinsed through **after use**. Rinsing is not a substitute for cleaning the pipework through at the end of the day.

- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Rinse milk pipework" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

Follow the instructions in the display.



To rinse the pipework in the lid for the stainless steel milk flask, fill the larger of the two plastic containers to the "max." mark with **cold** water. Fit the lid from the milk flask to the container, making sure that it engages correctly. Hang it in the machine where the stainless steel milk flask normally sits.

Clean milk pipework

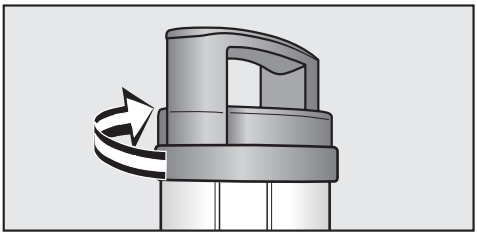
To prevent milk going off in the machine and the pipework getting clogged up it should be cleaned **at the end of each day using the cleaning agent supplied**.

- If the milk pipework in the lid is clogged, use the cleaning brush to clean it under running water. Insert the brush in the pipework and move it back and forth as far as it will go until all the milk deposits are removed.

- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Clean milk pipework" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

The display will let you know the current status of the machine or what action needs to be taken.

- Follow the instructions step by step.



To clean the pipework in the lid for the stainless steel milk flask, fill the larger of the two plastic containers to the "max." mark with **lukewarm** water to dissolve the cleaning agent. Fit the lid from the milk flask to the container, making sure that it engages correctly. Hang it in the machine where the stainless steel milk flask normally sits.

It is important to use the Miele cleaning agent as it has been developed for this coffee machine. It is available via the internet at www.miele-shop.com, from your Miele Dealer or from the Miele Spare Parts Department.

The milk pipework will now be cleaned. The pipework is clean once **Prog. finished** appears in the display. You can then switch the machine off.

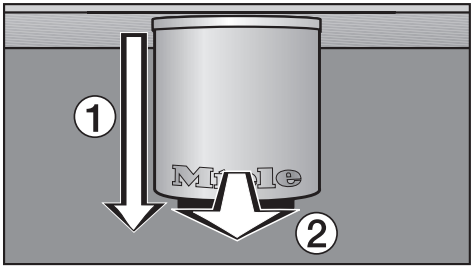
Stainless steel milk flask

The stainless steel milk flask and lid must be washed **by hand** using hot water.

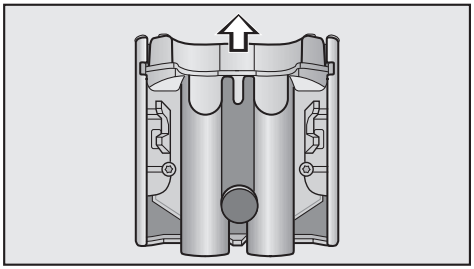
It is important to keep the top of the flask and the seals clean (whilst filling it and carrying it). Any soiling can lead to a malfunction of the flask in the machine.

- Clean the stainless steel flask with hot water after use to remove any residual milk.
- Clean the handle under the tap and then clean it thoroughly with a clean damp cloth to remove any milk residues.
- If the milk pipework in the lid is clogged, use the cleaning brush to clean it under running water.
  Insert the brush in the pipework and move it back and forth as far as it will go until all the milk deposits are removed.

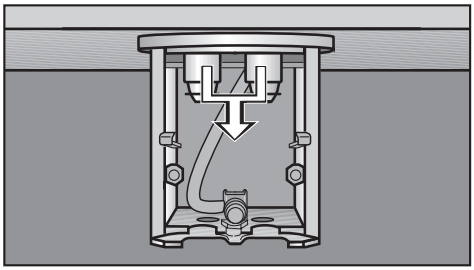
Central spout



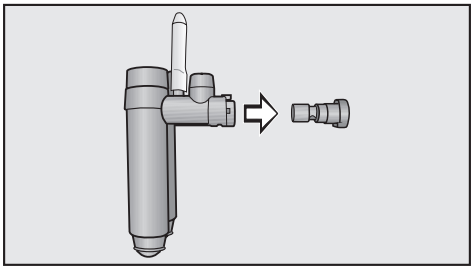
- Pull the central spout down as far as it will go (①), and pull the cover forwards to remove.



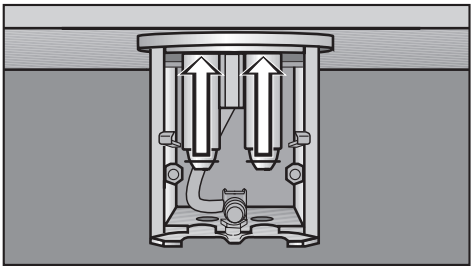
- Turn the cover around, push the insert up and out and then clean both parts thoroughly.
- Slide the insert back into the cover until it clicks into place.



- Pull the jets out of the central spout.



- Remove the two rubber stoppers, and manually clean these and the jets thoroughly.
- Replace the stoppers.



- After cleaning, push the jets firmly back into place on the central spout, ensuring they are secure.
- Replace the cover and then push the central spout back up into position.

Water container

Empty the water container daily and fill with fresh, cold tap water just before use.

When cleaning, make sure that there is no soiling in the area around the valve. Otherwise the container will not sit correctly and this could result in water leaking from the machine.

- Clean the surface the water container sits on thoroughly, taking special care to clean the channels properly.

Waste container

After a certain period of time a reminder to empty the waste container will appear in the display. The waste container must be cleaned when this message appears. However it is better to clean the waste container **every day** to prevent coffee grounds from turning mouldy.
There will probably also be water in the waste container left over from the rinsing process.

Lining the waste container with one or two pieces of kitchen paper towel will make it easier to tip the grounds out.

- Clean the waste container with hot water and a little washing-up liquid or in the dishwasher, and dry with a cloth.
- Also clean the now accessible area in the machine where the waste container sits, thoroughly.

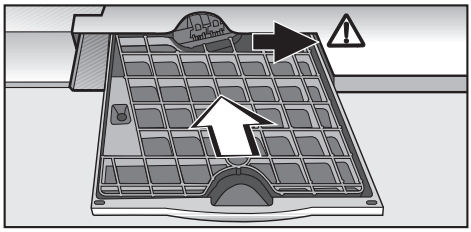
Drip tray

There is a sensor in the drip tray which causes a message to appear in the display when the drip tray is full and needs to be emptied. Remove the tray and empty and clean it when this message appears.
However, to avoid a build-up of odours, the drip tray should be cleaned **every day**.

After running the last rinse, you should leave the drip tray in position for a while before cleaning it so that you catch any remaining water from the system.
Remove the drip tray carefully, as the water in it could be very hot. Danger of scalding.

- Open the machine door and carefully remove the drip tray from the machine.

  The grid in the drip tray prevents the water from spilling out of the tray when it is being carried.



- Clean the drip tray and the grid with hot water and a little washing-up liquid, or in the dishwasher and dry with a cloth.

Make sure that the **metal contact discs** at the top of the drip tray are cleaned and dried properly. These metal discs send a signal to the machine when the drip tray is full or if it is not in the machine. The discs will not convey these messages if they are dirty or damp.

- Push the drip tray with the grid along the right hand edge back into the machine.
- Close the door.

Drip tray cover

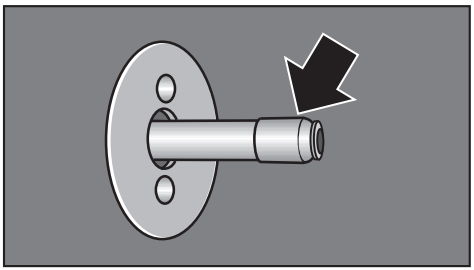
- Take the drip tray cover out and wash it.

Coffee bean container

The coffee bean container must be cleaned **by hand** with hot water and a little washing-up liquid.

- Take the coffee bean container out of the machine and then push the lid back to remove it.
- Clean the coffee bean container and the lid, and then dry them both thoroughly.
- Replace the lid, and push the container back into place in the machine.

Central spout connector



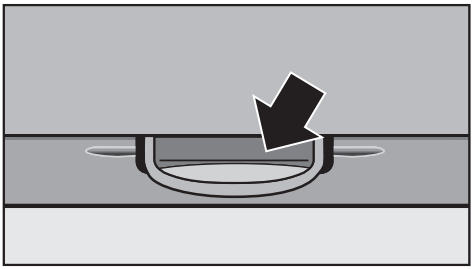
The part which connects the brew unit and the central spout is located on the inside of the machine door.

- Clean this connection regularly with a damp cloth, taking care not to wipe the grease off the cap.
- Lubricate the cap regularly, once a month, with the silicone grease supplied.

Interior and machine door

- First take out all removable parts and then clean the interior and the machine door with a mild solution of hot water and washing-up liquid.

Use your vacuum cleaner to remove dry ground coffee residues.

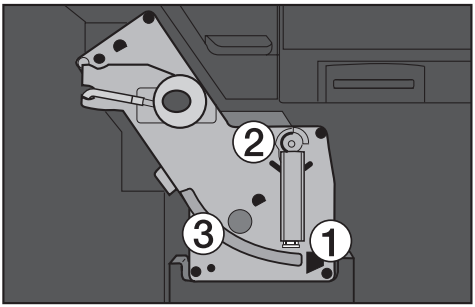


- Also clean the small drip tray in the lower part of the inside of the door thoroughly.

Brew unit

The brew unit must be cleaned **once a week by hand and without using washing-up liquid,** because the moving parts are lubricated and the rubber seals could become brittle in a dishwasher.

- Remove the water container, waste container and the coffee chute cover.

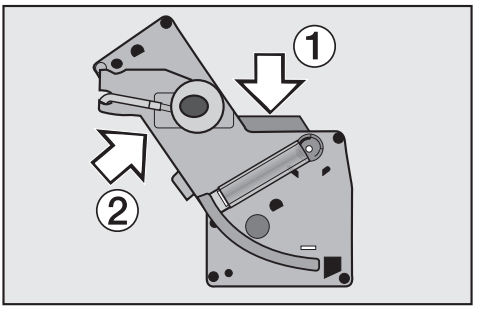


- Press the light coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.
- Press the catch in front of the brew unit ③ downwards, and pull the brew unit carefully out of the machine.

If the brew unit is difficult to remove, it is not correctly positioned (see "Problem solving guide").

- Clean the brew unit thoroughly under hot running water **without** using washing-up liquid.

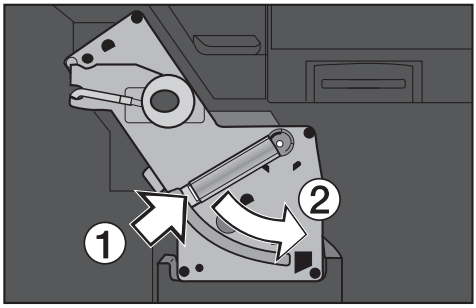
Leave the handle in the same position, otherwise the brew unit will be out of alignment and you will not be able to push it back into the coffee machine.



- Wipe any remaining coffee off the two filters. One filter is located in the funnel ① and the other to the left of the funnel ②.
- Dry the funnel area ① to prevent ground coffee from sticking to it.
- Clean the inside of the machine and remove any coffee residues.

Use your vacuum cleaner to remove dry ground coffee residues.

- Place the brew unit on the guide runners and, keeping it straight, push it into the machine.



- Press the light-coloured button under the handle of the brew unit ① and whilst doing so turn the handle in the direction of the arrow ②.

Degreasing the brew unit

Depending on the natural oil content of the coffee used, the brew unit could become blocked. It should therefore be cleaned after approx. 200 portions have been prepared using the **cleaning tablets supplied with the machine**. These have been specially formulated for use in this coffee machine and are available via the internet at www.miele-shop.com, from your Miele Dealer or from the Miele Spare Parts Department.

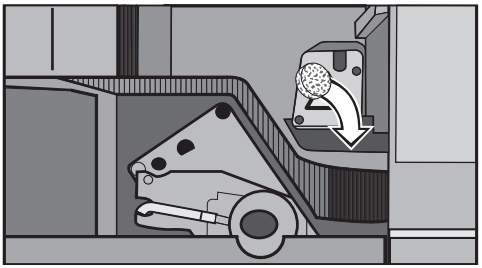
To remind you to degrease the brew unit, the message "**Please run the cleaning programme**" will appear in the display after 200 portions. It will not go out until the cleaning programme has been carried out.

The cleaning programme lasts for approx. 6 minutes.

- Touch the right arrow sensor to highlight the maintenance symbol and touch the OK sensor.
- Select "Clean brew unit" and touch the OK sensor.
- Select "Start" and touch the OK sensor.
  Various messages will now appear in the display.
- Follow the instructions given.

So that you do not have to empty the drip tray too frequently, place a small container under the central spout. However, since the inside of the machine is also being rinsed through, you will still need to empty the drip tray so that the cleaning programme can continue.

When prompted to **Drop a cleaning tablet in the ground coffee chute**,



- remove the coffee chute cover and open the lid of the coffee chute.
- Place a cleaning tablet into the coffee chute.
- Close the lid, replace the coffee chute cover and close the machine door.
- Follow the instructions given.

When **"Prog. finished"** appears in the display,

- touch the OK sensor.

The brew unit has now been degreased and drinks can be prepared again.

Machine front

If soiling is not removed promptly it could cause the surface of the machine to alter or discolour.
Remove any soiling immediately.

- Switch the machine off with the On/Off button.
- Clean the front using a damp Miele microfibre E-cloth or with a clean sponge and a solution of hot water and washing-up liquid. Wipe dry using a soft cloth.

Make sure that water cannot get behind the display.

All external surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.
Contact with unsuitable cleaning agents can discolour the external surfaces.

Wipe up any **spillages or splashes of descaling agent** immediately.

Avoid the following on all types of front:

- cleaning agents containing soda, amonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp metal scrapers.

Descaling the machine

The machine should be descaled regularly to ensure that it functions correctly. It will remind you when this needs to be carried out.

When only 50 portions can be made before the next descaling programme has to be run, the following message will appear in the display the first time: **No. of portions until descaling: 50**. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

- Confirm the message by touching the OK sensor.

If you let it run to 0, **"Descaling programme must be carried out"** will appear in the display.

Touch the OK sensor to start the descaling programme. If you do not have time to wait until the descaling programme has finished (it takes **approx. 20 minutes**) you can switch the machine off. However, you will not be able to make any more drinks until the descaling programme has been carried out.

Only use the **descaling tablets supplied** with the machine. (Make sure you use the correct tablets - approx. 5 cm diameter, pack of 6). These have been specially formulated for use in this coffee machine and are available from the Miele Spare Parts Department or via the internet at www.miele-shop.com.

Other types of descaling agents will damage the machine and affect the taste.
Follow the instructions on the package carefully to avoid damaging the machine.

Make sure that you wipe up any **spillages or splashes of descaling agent** immediately to avoid damaging the machine front.

After running the descaling programme, remember to clean the **water container** and the **drip tray** thoroughly to remove any descaling residues.

To run the descaling programme

- Touch the right arrow sensor until "Maintenance" is highlighted, and confirm with OK, **or**,
- If the machine is switched off, touch the OK sensor whilst the machine is switched off.
- Select "Descale" and touch the OK sensor.
- Select "Start" and touch the OK sensor.

The display will guide you through the whole procedure. Please follow the instructions to, for example, empty the drip tray, fill the water container etc.

If the machine has already heated up, **it will cool down for approx. 10 minutes** before starting to run the descaling programme.

The descaling programme cannot be cancelled once the OK sensor has been touched. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

To dissolve the descaling tablets

- take the water container out and fill it to the ⇶ mark with **lukewarm** water. (**Do not use less water than this** because this would cause the descaling programme to finish before it has been completed properly).
- Drop **2 descaling tablets** in the water. Allow the tablets to dissolve fully before shutting the lid and putting the water container back in the machine.

During the descaling programme, water containing descaling agent will run out of the hot water and the central spouts. This is followed by an activation period before a little more descaling agent is dispensed.

- When a message asking you to **fill the water container with fresh water** appears, you should remove the container and rinse it out thoroughly with clean water. Make sure all traces of descaling agent are removed, and then fill it up to the ⇶ mark with clean tap water.

Water will flow out of the spouts during the rinsing process. Because the inside of the machine is also cleaned during this process you will be prompted to **Empty the drip tray** at the end.

Programme finished will appear in the display. Follow the instructions given. The machine will then run a short rinsing cycle.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Various messages will appear in the display to warn of certain problems. Follow the instructions which appear in the display to remedy the problem.

Other problems or situations which occur in general use are described in this section. With the help of the following notes minor faults in the performance of the machine, some of which may result from incorrect operation, can be put right without contacting the Service Department.

What to do if . . .

. . . the machine does not light up after it has been switched on.

Has the lighting been switched off?

- If is has, switch it back on (see "Settings: customising your machine - Lighting: Setting the switch-off time").
- If not, then the lighting is defective. Call the Miele Service Department.

. . . nothing appears in the display.

The machine is not connected to the electricity supply.

- Is the master switch in the 0 position?
- Is it plugged in and switched on at the socket?
- Check that the fuse is not defective and that the mains fuse has not tripped. If it has, contact the Miele Service Department.

. . . the machine suddenly switches itself off.

The machine will switch itself off automatically after a certain length of time if it is not being used. This time depends on the **switch off time which has been programmed**.

There could be stones in amongst the coffee beans. If this is the case, the machine will switch itself off automatically within 20 seconds to avoid damage. Call the Miele Service Department.

- Is it plugged in and switched on at the socket?

. . . the lighting suddenly switches itself off.

If the machine has not been used for 15 minutes the lighting will switch itself off automatically (see "Settings: customising your machine - Lighting: Setting the switch-off time").

. . . the machine does not switch on even though the "Switch on at" setting for the timer has been activated.

The system lock has been activated.

- Deactivate it. (See "Settings: customising your machine - Safety (Activating the System lock)").

The machine was not used after being switched on automatically 3 times in succession.

Switch the machine on and make a drink.

. . . you cannot read the display.

If the machine is installed too low down, the display can be hard to see.

- Try to improve this by adjusting the display contrast or brightness (see "Settings: customising your machine - Setting the display").

. . . milk froth or milk is not flowing out of the central spout.

The spout is clogged up.

- Clean the central spout - especially the rubber stoppers - and the milk pipework (see "Cleaning and care - "Central spout" and "Milk pipework").

. . . a message appears in the display reminding you to fill or replace the milk flask even though it is full and positioned correctly.

- Clean the flask thoroughly, paying particular attention to the area around the handle and the neck (see "Cleaning and care - Stainless steel milk flask").
  Any soiling in these areas can prevent the sensors for the milk flask from working properly.

. . . the coffee grinder makes a louder noise than usual.

There may be stones in amongst the coffee beans, or the bean container may have emptied during grinding.

- Switch the machine off immediately.
- If the bean container is **not** empty call the Miele Service Department. If it is empty fill the container with fresh beans.

. . . the espresso is dispensed too quickly.

The coffee is too coarsely ground.

- Set the grinder on a finer setting (see "Setting the coffee grinder").

. . . the espresso is dispensed too slowly.

The coffee is too finely ground.

- Set the grinder on a coarser setting (see "Setting the coffee grinder").

. . . the espresso is not hot enough.

- Have the cups and system been pre-warmed?
  The smaller and thicker the cup, the more important it is to pre-warm it.
- Check the temperatures the different types of coffee have been set to (see "Settings: customising your machine - Setting the temperature").
- Check whether the brew unit is blocked. If it is, clean it (see "Cleaning and care - Brew unit").

. . . coffee is not dispensed, even though the beans have been ground and there is sufficient water in the water container.

- Check whether the slide control for the fineness of the coffee is at the finest setting, or if the amount of coffee to be ground has been set at the largest amount.

Because the process is time controlled, it is possible that the process has taken so long that there is no time left for brewing.

- Select a slightly coarser coffee grind setting or a lower setting for the amount of coffee to be ground (see "Setting the coffee grinder" and "Settings: customising your machine - Setting the amount of coffee").

. . . the machine door will not close.

- Are the containers in position correctly?
- It might be necessary to adjust the door hinges (see "Installation - Adjusting the door hinges").

. . . the steam system is switched off but milk froth can still be made.

If the steam system is still hot, milk froth can still be made. However, if the steam system has cooled down after being switched off, it will need to heat up again before steam is available for frothing milk.

. . . coffee preparation has been interrupted.

If the water container empties whilst a drink is being prepared, a message will appear in the display to ask if you wish for the drink preparation to continue after the water container has been refilled. If you do not respond to this question with "OK" within 5 minutes, the drink will be cancelled.

. . . only water is dispensed when coffee has been selected.

The lid of the ground coffee chute has been opened and closed, and then the "Make the coffee?" (with ground coffee) option has been selected. However, the coffee chute has not been filled with ground coffee.
After the drink has been dispensed, the coffee machine will revert automatically to making coffee with coffee beans.

The beans may have become jammed. Pull the bean container out of the machine and then push it back in again. (Very large beans, e.g. "ARKOR MEXICO MELANGE", can cause a blockage).

. . . a message keeps appearing asking you to empty the drip tray even though it is empty.

- Have the contacts been properly cleaned and dried?
- Is the drip tray positioned correctly in the machine?
- Switch the machine off and then back on again with the master switch.
- Buff the contacts a little, e.g. with fine glasspaper or emery cloth.
- If this fault message continues to appear, please call the Miele Service Department.

. . . the machine does not rinse through when switched on, even though the Automatic rinsing programme is set to "On".

If the temperature of the machine is above 60 °C, rinsing cannot take place.

. . . water or milk stops flowing whilst programming in the amount to dispense.

The flow stops automatically when the maximum fill quantity is reached. The maximum quantity is stored in memory.

If there was not enough water or milk in the water container or milk flask, the amount that has been dispensed will not be saved to memory.

- Fill the water container or the milk flask, and repeat the process to programme in the amount.

. . . there is water in the waste container.

This is not a fault. The water is left over from the brewing and cleaning process.

. . . there is a lot of residual "coffee water" in the waste container.

If the slide control for the grinder is set to too coarse a setting, too much residual "coffee water" can be left in the waste container.

- Set the grinder on a slightly finer setting (see "Setting the coffee grinder").
- If necessary, adjust the amount of coffee (see "Settings: customising your machine - Setting the amount of coffee").

. . . the descaling programme was started by mistake.

The descaling programme cannot be cancelled once you have touched the OK sensor. The programme has to be completed through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.

- Descale the machine (see "Descaling the machine").

. . . the coffee machine makes loud noises during the descaling programme.

During the descaling programme you will hear loud noises as water is flushed through the machine under high pressure. These are no cause for concern.

. . . the heating-up time is getting longer, the amount of water coming through is incorrect and the machine is not performing properly.

The machine needs descaling.

- Descale the machine (see "Descaling the machine").

. . . no water comes out of the central spout.

The filters in the brew unit are dirty.

- Remove the brew unit and clean the filters with your finger (see "Cleaning and care - Brew unit").

. . . the brew unit or the waste container cannot be pulled out of the machine.

The brew unit is not in the correct position. This can happen if, for example, the machine door is opened during grinding or brewing.

- Close the door. The brew unit will position itself correctly automatically.

. . . the crema is not as it should be.

- Check that the grinder setting is not too coarse or too fine, and adjust accordingly (see "Setting the coffee grinder").
- Check the temperatures the different types of coffee have been set to. If the temperature is too high, there will be dark patches in the crema. Reduce the temperature (see "Settings: customising your machine - Setting the temperature").

The crema will not form correctly if stale coffee or an unsuitable coffee blend is used or if the central spout is set too high.

. . . the message "Push water container in as far as it will go" appears in the display.

Water has not been taken in.

- The water container is not correctly positioned inside the machine. Take it out and push it back into the machine so that it clicks into position.
- This error message also appears if the water container was not correctly filled for descaling. Fill the water container up to the marker.

If this fault message still continues to appear in the display, repeat the steps described above. If neither is the case and the fault message still appears in the display, call the Miele Service Department.

. . . too much crema has formed and is overflowing above the central spout.

Some types of coffee will produce too much crema if the coffee or espresso temperature is set to maximum and the amount of coffee to be ground is set too high.

- Set a lower temperature and reduce the amount of coffee to be ground (see: "Settings: customising your machine - Setting the temperature and Setting the amount of coffee").

. . . the slide control for the grinder setting will not move.

- Close the machine door and dispense a cup of espresso coffee.

The grinder setting slide control will now move.

. . . "Fault - 1" to "Fault - 4" or "Fault - 80" to "Fault - 83" appears in the display.

- Switch off the machine using the On/Off sensor, and wait for one hour before switching it on again.

If the Fault message appears in the display again, contact the Service department.

. . . the message "Fault - 28" appears in the display.

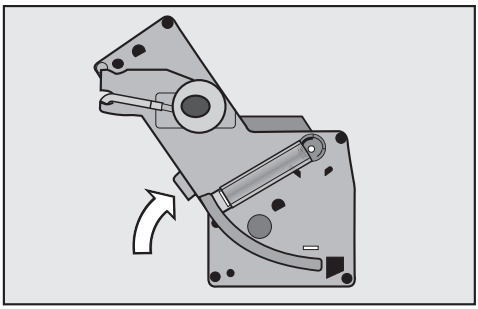
Enough ground coffee for one portion, i.e. a level coffeespoonful of ground coffee, passes through the ground coffee chute. If there is too much ground coffee, the machine is unable to process it so that it can be emptied into the waste container, and a fault message appears in the display.

- Switch the machine off and then on again after a short while.

. . . the message "Fault -73" appears in the display.

The brew unit cannot be positioned correctly.

- Take the brew unit out of the machine and clean it thoroughly (see "Cleaning and care - Brew unit").



- Push the coffee ejector of the brew unit into the correct position.
- Set the brew unit to one side and replace the waste container and the water container in the machine.
- Close the door.
  The brew unit motor will now move into the correct position.
- When "Fit the brew unit" appears in the display, open the door and replace all the parts in the machine.
- Close the door.

If the fault message continues to appear in the display, please call the Miele Service department, quoting the fault code.

. . . "Fault - 74" or "Fault - 77" appears in the display?

- Switch the machine off and then on again after a short while.

If the Fault message appears in the display again, contact the Service department.

. . . the message "Check the brew unit" appears in the display.

The brew unit may be dirty.

- Follow the instructions in the display.
- Clean the brew unit (see "Cleaning and care - Brew unit").
- Set a medium grinder setting and a medium amount of coffee (see "Setting the coffee grinder" and "Settings: customising your machine - Setting the amount of coffee").
  Set the grinder setting and the amount of coffee to medium in any User profiles as well.

. . . the ground coffee chute cover cannot be pushed in properly.

- Is the lid of the ground coffee chute closed?

. . . it is difficult to open or close the door of the machine.

- Align the door using the hinges (see "Installation - Adjusting the door hinges").
- Lubricate the cap of the central spout connector with the silicone grease supplied.

In the event of a fault which you cannot correct yourself, please contact:

– your Miele Dealer

or

– the Miele Service Department (see back cover for address).

When contacting your Dealer or the Service Department, please quote the model and serial number of your machine. These are shown on the data plate inside the machine.

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

N.B. A call-out charge will be applied for unnecessary service visits where the problem could have been rectified as described in these instructions.

Electrical connection U.K., ZA, IRL

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 230 - 240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead.

For extra safety it is advisable to install a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

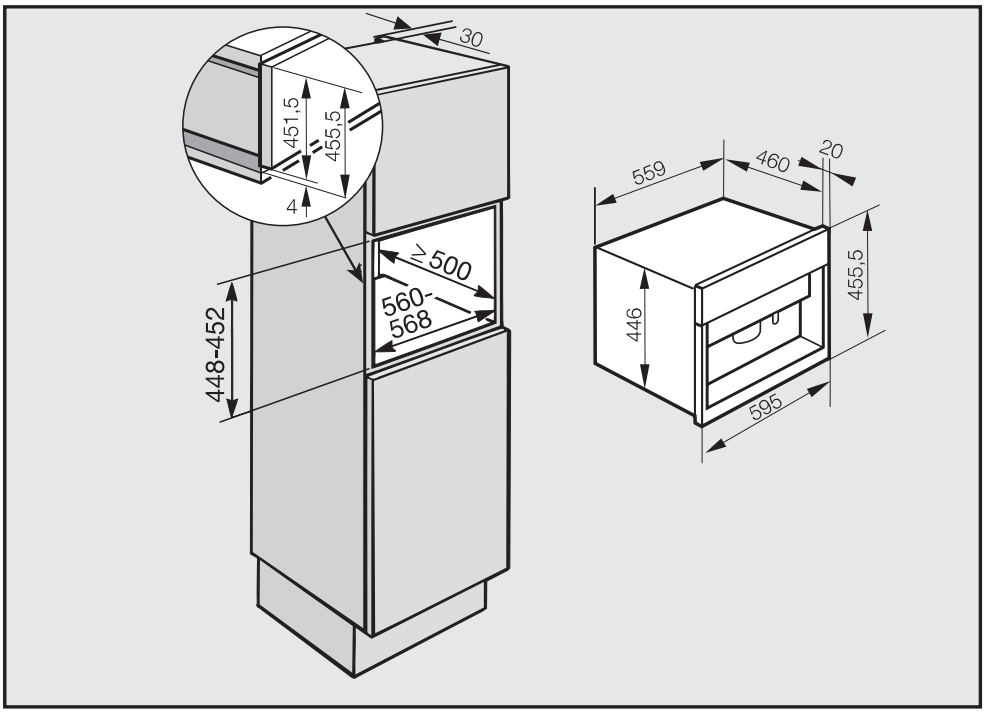
WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).
Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Building-in and combination options

The appliance is designed to be built into a tall unit.



It can also be combined with other Miele built-in appliances. If the coffee machine is to be built in above another appliance, there must be a full-width, closed shelf between them (except when it is combined with a Miele built-in plate warming drawer).

The plate warmer can be connected directly to a socket at the rear of the CVA 5060 coffee machine using a special connection cable (available as an optional accessory from your Miele Dealer or the Miele Spare Parts Department) so that it can be in use or ready for use whenever the CVA 5060 coffee machine is being used. This ensures that you always have pre-warmed cups ready for use.

Only a Miele EGW 4000-14 or -29 or 5000-14 plate warmer can be connected directly to the CVA 5060 coffee machine. Connecting any other appliance would damage the coffee machine.

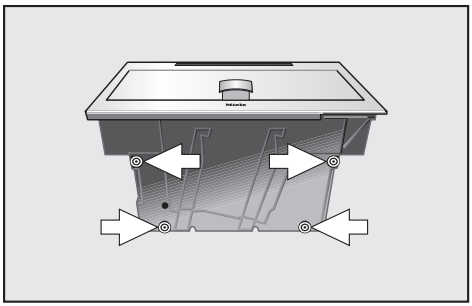
The machine can also be installed in a mobile unit which is available to purchase.

Installation

Before installation make sure that there is no power supply to the machine. This also applies should it ever need to be taken out of its housing unit.

The machine may only be used when it has been built in. It can only be used in areas with an ambient temperature of +15 °C to +60 °C.

You will need two Allen keys (size 3 and 5) for installing the machine.



- Using the large allen key, unscrew all four feet out by about 2 mm.
- Push the machine all the way into the niche until there is a resistance. Then check the height to make sure it is sitting centrally in the unit and that it is level.
  If this is not the case, realign the 4 feet underneath the machine using the large allen key.

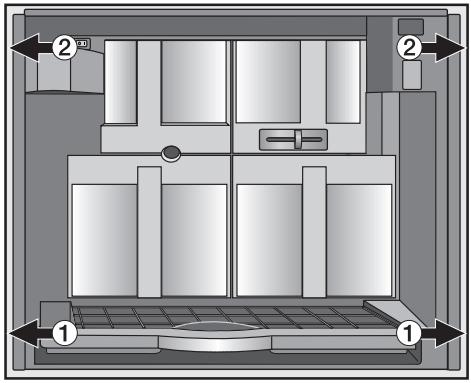
The feet can be unscrewed by up to approx. 10 mm.

- If the furniture unit walls are 19 mm thick you will need to drill four holes in the sides for securing the machine. To mark the position of these holes:

– Align the machine in the niche. Screw the side socket screws inside the machine in a little so that they make indents in the side walls, and then unscrew them again.

– Take the machine out of the niche and drill ø 4.5 mm holes, 2 mm deep where you made the indentations.

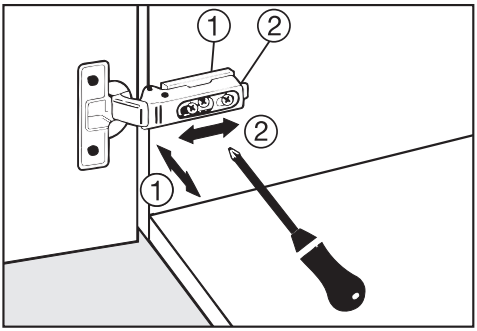
- Connect the appliance to the electricity supply.
- Push it all the way into the niche until you feel resistance.
- Open the machine door, and partially tighten the side socket screws.



- Carefully turn the lower socket screws ① to centre the machine in the niche.
- Tighten both upper socket screws ② by hand to secure the machine in the unit. Do not overtighten them.

Adjusting the door hinges

If the machine door becomes difficult to open or close after installation you can adjust the hinges to realign it:



- To adjust the door in direction ①, turn screw ①.
- To adjust the door forwards or backwards (direction ②), turn screw ②.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: (01235) 554455
Fax: (01235) 554477
Customer Contact Centre Tel: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130
Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele Shanghai
Suite 4105-06, Plaza 66
1266 Nanjing Road West
Jing An District
Shanghai 200040, PRC
Tel: +86 21 6288 4200
Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Hong Kong
Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Tel: +852- 2610-1331
Fax: +852-2610-1013
E-mail: mielehk@miele.com.hk
Internet: www.miele.hk

Ireland
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710
Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264353
Fax: 0800 463453
Internet: www.miele.co.nz

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191
Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

Alteration rights reserved / 1509

M.-Nr. 07 611 170 / 00

CVA 5060, CVA 5068

CE